



### Ingredients:

- 1 pound pre-marinated pork tenderloin (teriyaki recommended)\*
- 1 (10oz.) bag European Salad Mix
- 2 cups cubed fresh pineapple and mangos
- 1/2 cup chopped, toasted macadamia nuts
- 1/3 cup prepared raspberry walnut vinaigrette

## Hawaiian Cobb Salad

Makes: 4 servings.  
Prep Time: 10 minutes  
Cook Time: 20 minutes



### DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

FOLD HERE



### Directions:

1. Preheat grill to medium high.
1. Grill pre-marinated pork tenderloin for 20 minutes, turning once, until internal temperature reaches 160°F.
2. Allow pork to cool slightly, then slice into long thin strips.
3. Place salad greens on 4 dinner plates.
4. Top with pork slices, pineapple, mangos and macadamia nuts.
5. Drizzle with vinaigrette.

### Serving Suggestions

Quick and simple recipes will get you out of the kitchen and bring the family to the table. This festive third place winning Hawaiian Cobb Salad by Linda Rohr of Westport, Connecticut has big, bold flavor with little fuss.

*Recipe courtesy of the National Pork Board.*

## Hawaiian Cobb Salad

Makes: 4 servings.  
Prep Time: 10 minutes  
Cook Time: 20 minutes



### DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

